

CHRISTMAS DAY MENU

STARTERS

Roasted Vine Tomato, Red Pepper & Basil Soup
with balsamic & olive tapenade croûte

Ham Hock, Carrot, Grain Mustard & Honey Terrine
with pickled vegetables, soft-boiled egg & mustard dressing

Smoked Salmon & Prawn Cocktail Parcel
with dill crème fraîche, torn bread salad & citrus dressing

Warm Butternut Squash, Goat's Cheese & Caramelised Fig Tart
with white onion purée, pickled shallot & petite leaf salad

MAIN COURSES

Traditional Butter-Roasted Turkey
roast white & dark meat served with sage & onion stuffing, smoked bacon-wrapped chipolata, cranberry tart, crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich turkey gravy

Thyme & Garlic-Roasted Sirloin of Beef
served with smoked bacon-wrapped chipolata, horseradish Yorkshire pudding, crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich beef gravy

Baked Tandoori Cod Loin
served with bombay potato, wilted spinach & raita light korma sauce

Vegetable Roast
butternut squash, kale & apricot roast
served with crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich vegetarian gravy

DESSERTS

Traditional Christmas Pudding
with brandy sauce, rum-soaked berries & toasted hazelnuts

Toffee & Baileys Panna Cotta
with chocolate-dipped strawberry, chocolate tuile & cinder toffee

Madagascan Vanilla Pod Ice Cream-Filled Profiteroles
served with a warm chocolate sauce

British Cheeseboard
Blacksticks Blue, Isle of Mull Cheddar, Welsh Brie served with fruit chutney, toasted fruit, nut & seeded bread